



Gluten Free Brunch Menu

\$28.95/guest includes choice of juice,
coffee or hot tea, with a basket of pastries.
Please choose one appetizer, one entrée & side(s)

Appetizers

Foie Gras

seared, toast, over easy egg, maple glaze

House-Cured Gravlox

toasted bread, diced red onion,
dill lemon cream cheese,
diced hardboiled egg, cucumber salad

House Salad

mesclun greens, vegetable garniture,
honey raspberry vinaigrette

Fruit Salad

seasonal fruit & berries, whipped cream,
mint honey drizzle

Potatoes O'Brien

home fried diced potatoes, peppers, onions

Lyonnais Potatoes

Cheesy Grits

Vegetable du Jour

Bacon

Turkey Sausage

1 Egg Any Style

House-Made Breakfast Sausage

Canadian Bacon

Sides

Entrées (choice of two sides)

Salmon Filet

lemon pepper marinated, hollandaise

Three Egg Omelette

choice of three fillings: bell peppers,
onions, mushrooms, tomatoes, scallions,
cheddar, swiss, ham, crab, shrimp, spinach

Southwestern Omelette

bell peppers, onions, cheddar & steak

Greek Omelette

spinach, feta, tomatoes

French Toast

thick cut baguette soaked in whole eggs, cream,
brandy, brown sugar &
cinnamon, grand marnier butter syrup

Waffles

choice of toppings: maple syrup,
grand marnier butter syrup, raspberry or straw-
berry topping, whipped cream,
powdered sugar

Two or Three Eggs

prepared any style

Entrées (choice of one side)

Eggs Benedict

two poached eggs, canadian bacon,
toasted roll, hollandaise

Crab Cakes Benedict

two poached eggs, toasted roll,
jumbo lump crab cakes, hollandaise

Fried Oysters Benedict

two poached eggs, fried oysters,
toasted roll, wilted spinach, hollandaise

"Taylor Pork Roll"

sweet potato and winter squash mélange,
poached egg, hollandaise

Crab Dip Sandwich

jumbo lump crab dip, applewood bacon,
fried egg, toasted roll

Shrimp Grits

sautéed shrimp, cheesy grits,
spicy tasso pork, tomato sauce

Seafood Omelette

gruyere cheese, shrimp, scallops, crab,
old bay, scallions

Steak & Eggs

steak du jour, two eggs any style, béarnaise or
steak sauce

Power Breakfast

sweet potatoes, winter squash, wilted greens,
quinoa, two eggs any way

Sausage Gravy & Eggs

open face with two eggs (scrambled or fried)

GLUTEN FREE LUNCH MENU

Appetizers

Goat Cheese Polenta Cakes / Galettes de Polenta au Chèvre 14

Wild mushroom, spinach & goat cheese polenta cakes with Swiss chard, roasted beets & winter squash sautéed with shallots & a golden beet cream sauce (Joseph Drouhin Macon Villages)

Veal Pâté / Pâté de Veau 14

Veal pâté with pistachios, cranberry orange shallot relish, pumpkin bread crostinis & a *Pomegranate Balsamic drizzle (Windy Bay Pinot Noir)

Artisanal Cheese Plate 12.5
served with gluten free crackers

House-Made Charcuterie Plate 12.5

Combination of Artisanal Cheese Plate and House-Made Charcuterie Plate 16

Soups

Soup of the Day 7

Announced Daily- NOTE: may not always be available gluten free

Salads

Mesclun Greens with Vegetable Garniture 8

Finished with a raspberry honey vinaigrette (Bogle Merlot)

Caesar Salad 11

Served with house-made dressing & gluten free croutons (Brancott Sauvignon Blanc)

Entrée Size 16 With grilled, sliced chicken 18 With jumbo shrimp 19.5

Caramelized Waldorf Salad 16

Warm caramelized apples, grilled romaine, raisins, sultanas, candied walnuts, & a tarragon dressing (Joseph Drouhin Macon Villages)

Plats Principaux

Crab Cake (Single) 16 or (Double) 22

Jumbo lump, baked, topped with chickpea fried leeks served with a whole grain mustard pan sauce, roasted fingerling potatoes and asparagus (Martin Códax Albariño)

Spinalis 15.5

Braised ribeye finished with a bordelaise sauce served with wilted spinach and roasted fingerling potatoes (Bogle Merlot)

Winter Roasted Vegetables / Légumes de Saison Rôtis 16

*Rosemary Olive oil roasted garden vegetables with quinoa, braised kale & a dark onion & peppercorn sauce (Santa Cristina Chianti Superiore)

Lamb Sausage / Côtelette et Saucisse d'Agneau 18

Lamb & feta sausage, bulghur pilaf stuffed pepper, wilted greens & a Marbella sauce with tomatoes, garlic & black olives (El Círculo Rioja)

Tunisian Tuna Salad / Salade de Thon à la Tunisienne 17

Seared tuna, onion, green pepper, tomatoes, Yukon gold potatoes, cucumber, black olives, capers with gluten free croutons & a harissa vinaigrette (Masi Bonacosta Valpolicella)

Lobster Pot Pie / Tourte de Homard 18

Lobster claw & knuckle meat, pearl onions, peas, lobster cream sauce, gluten free tart & pea tendrils with asparagus (Fleur du Cap Chardonnay)

ALL SAUCES ARE MADE IN-HOUSE GLUTEN FREE *Rice flour is used for dredging.*
The Wine Tastings suggested with each dish are a 3 ounce pour. Full glasses are also available.

GLUTEN FREE MENU

Appetizers

- Goat Cheese Polenta Cakes / Galettes de Polenta au Chèvre** 14
Wild mushroom, spinach & goat cheese polenta cakes with Swiss chard, roasted beets & winter squash sautéed with shallots & a golden beet cream sauce (Joseph Drouhin Macon Villages)
- Veal Pâté / Pâté de Veau** 14
Veal pâté with pistachios, cranberry orange shallot relish, pumpkin bread crostinis & a *Pomegranate Balsamic drizzle (Windy Bay Pinot Noir)
- Beef Short Rib / Travers de Boeuf** 15
Harissa glazed & served with butternut squash apricot chutney & toasted almonds (Santa Cristina Chianti Superiore)
- Braised Rabbit / Lapin Braisé** 15
In a gluten free tart shell with carrots, onions & a *Honey Ginger Balsamic drizzle (Hugel Pinot Blanc)
- Lobster Pot Pie / Tourte de Homard** 18
Lobster claw & knuckle meat, pearl onions, peas, lobster cream sauce, & pea tendrils (Fleur du Cap Chardonnay)
- Artisanal Cheese Plate / Plateau de Fromages Artisanaux** 13
served with gluten free crackers
- House-Made Charcuterie Plate / Assiette de Charcuterie Faite Maison** 13
- Combination of Artisanal Cheese Plate and House-Made Charcuterie Plate** 16

Soups

- French Onion Soup / Soupe à L'oignon Gratinée** 10
With a touch of white wine with gluten free crackers (Fleur du Cap Chardonnay)
- Soup of the Day** 9 (may not always be available as gluten-free)

Salads

- Mesclun Greens with Vegetable Garniture / Mesclun avec sa Garniture de Légumes** 8
Finished with a raspberry honey vinaigrette (Bogle Merlot)
- Stacked Caesar / Tour de Salade César** 11
With free-range hard boiled egg, marinated tomato and white anchovies (Brancott Sauvignon Blanc)
- Tunisian Tuna Salad / Salade de Thon à la Tunisienne** 17
Seared tuna, onion, green pepper, tomatoes, Yukon gold potatoes, cucumber, black olives, capers with gluten free croutons & a harissa vinaigrette (Masi Bonacosta Valpolicella)
- Warm Mushroom Salad / Salade Tiède aux Champignons** 17
Wild mushrooms sautéed with garlic & parsley, arugula, garden lettuces, fried leeks, goat cheese & a warm bacon & *Roasted Garlic Olive oil (Principi di Butera Nero D'Avola)

Entrées

- Winter Roasted Vegetables / Légumes de Saison Rôtis** 29
*Rosemary Olive oil roasted garden vegetables with quinoa, braised kale & a dark onion & peppercorn sauce (Santa Cristina Chianti Superiore)
- Game Hen / Poulet de Cornouailles** 35
Orange glazed boneless half a game hen, Grand Marnier & *Blood Orange oil reduction, kumquat chutney, crimini cornbread stuffing, roasted cippolinis & baby carrots (Principi di Butera Nero D'Avola)
- Meatball Bolognese / Bolognese aux Boulettes de Viande** 34
Veal, beef & pork meatballs with wild mushrooms, wilted greens, shaved house cured prime ham Bolognese & braised kale with GF pasta (Masi Bonacosta Valpolicella)
- Crab Cakes / Croquettes de Crabe** 39
Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus (Fleur du Cap Chardonnay)
- Lamb Chop & Sausage / Côtelette et Saucisse d'Agneau** 38
Lamb chop and lamb & feta sausage, quinoa stuffed pepper, wilted greens & a Marbella sauce with tomatoes, garlic & black olives (El Círculo Rioja)
- Veal Scallopini / Ris et Filet Mignon de Veau** 40
Veal scallopini "Oscar" with crab meat, asparagus, pommes Duchesse & Hollandaise sauce (Fleur du Cap Chardonnay)
- Shrimp & Grits / Semoule de Maïs aux Crevettes** 39
Shrimp & gruyere blue corn grits with Creole sauce, onion, tomato, & spinach ragout, lemon velouté & pancetta crisps (Joseph Drouhin Macon Villages)
- Bouillabaisse / Bouillabaisse** 40
A mixture of fish & seafood with vegetables, baby potatoes, a Rouille crouton & saffron seafood broth poured table side (Hugel Pinot Blanc)
- Duck Breast / Magret de Canard** 38
Seared & served with Cumberland sauce, garlic whipped potatoes & caramelized Brussels sprouts (Château Bellegrave Medoc)

NOTE: ALL SAUCES MADE GLUTEN FREE with Rice Flour Used For Dredging
The wine tastings suggested with each dish are a 3 ounce pour. Full glasses are also available.

Gluten Free A La Carte Steak Menu

All Steaks Are Graded USDA Choice Or Higher

*Now served with two sides
and your choice of either 1 topping or 1 sauce*

FILET - 8oz	42
DELMONICO - 8oz	38
NEWYORK STRIP - 12oz	38

Sauces

Madeira
Yellow Tomato Garlic
Bordelaise
Whole Grain Mustard
Garlic Thyme Soubise

Toppings

Maître D'Hôtel Butter
Blue Cheese
Truffle Butter
Bacon Onion Mushroom Ragout
Crimini Mushrooms with Shallots &
Garlic

Sides

Fingerling Potatoes
Asparagus
Roasted Carrots, Turnips, & Swiss Chard
Brussels Sprouts & Roasted Butternut Squash
Derby Cheddar Stuffed Steel Cut Oats Cake
Sweet Potato & Candied Pecan Mash

Additional Offerings

(only available with the purchase of an entrée)

4oz Jumbo Lump Crab Cake - 10
4oz of Jumbo Shrimp - 8
2oz of Foie Gras - 10